

AMENDMENT TO THE CLAIMS

Applicant respectfully requests the following amendments to the claim set:

9. (currently amended) A method for freeze concentrating ~~Morinda citrifolia~~ Morinda citrifolia comprising the steps of:
  - freezing, at a first temperature, a ~~Morinda citrifolia~~ Morinda citrifolia slurry to effectuate a separation of substantially pure water as ice crystals from said ~~Morinda citrifolia~~ Morinda citrifolia slurry;
  - extracting said ice crystals by sifting;
  - freezing, at a second temperature, a ~~the remaining substantially non-aqueous portion constituents of~~ said Morinda citrifolia Morinda citrifolia slurry, wherein said second temperature is less than said first temperature; and
  - recovering, from said remaining substantially non-aqueous portion constituents of said Morinda citrifolia Morinda citrifolia slurry, concentrated ~~Morinda citrifolia~~ Morinda citrifolia.
10. (currently amended) The method of claim 9, wherein said ~~Morinda citrifolia~~ Morinda citrifolia slurry comprises pulp.
11. (currently amended) The method of claim 9, wherein said freezing at a second temperature occurs in gradients associated with freezing points of various non-aqueous components remaining in said remaining substantially non-aqueous portion constituents of said Morinda citrifolia Morinda citrifolia slurry.

12. (currently amended) The method of claim 11, wherein said ~~various~~ non-aqueous components constituents are removed from said slurry.

13. (currently amended) The method of claim 12, wherein said removed ~~various~~ non-aqueous components constituents comprise different concentrations of ~~Morinda citrifolia~~ Morinda citrifolia.

14. (currently amended) The method of claim 9, wherein therapeutic oils indigenous to the ~~Morinda citrifolia~~ Morinda citrifolia slurry are not volatilized during the method.

15. (currently amended) The method of claim 9, wherein said ~~Morinda citrifolia~~ Morinda citrifolia slurry comprises phytochemicals, and wherein said concentrated ~~Morinda citrifolia~~ Morinda citrifolia substantially retains at least some of said phytochemicals.

16. (currently amended) The method of claim 9, wherein said ~~Morinda citrifolia~~ Morinda citrifolia slurry comprises flavor, and wherein said concentrated ~~Morinda citrifolia~~ Morinda citrifolia substantially retains said flavor.

17. (currently amended) A ~~Morinda citrifolia~~ *Morinda citrifolia* concentrate resulting from concentrating, by freeze concentration, a ~~Morinda citrifolia~~ *Morinda citrifolia* slurry comprising volatile flavoring and phytochemical components, wherein said ~~Morinda citrifolia~~ *Morinda citrifolia* concentrate substantially retains said volatile flavoring and phytochemical components.